Name:	Period:
Understanding the Dietary Guideli	<u>nes</u>
<ol> <li>Adequate N Within Calorie Needs</li> <li>What are empty calories?</li> </ol>	
2. What are examples of nutrient dense beverages?	
3. What is a good balanced eating plan?	
<ul><li>2. W Management</li><li>4. What is the best way to determine healthy weight?</li></ul>	
5. At what age should your weight be a concern to you?	
6. What is the best way to prevent gradual weight gain over tir	ne?
<ul><li>3. Physical A</li><li>7. How much exercise should teenagers get above normal daily</li></ul>	activities?
8. What 3 types of exercise should you include in healthy physic	ical activity?
4. Food Groups to E  9. What 3 food groups do they encourage?	
10. Why do they encourage those groups over others?	
<ul> <li>5. Fats</li> <li>11. What is an oil?</li> <li>12. What is fat?</li> <li>13. What are trans fatty acids?</li> <li>14. What new fat is required on food labels?</li> <li>15. Give an example of a low-fat and high fat food from each fat low-fat</li> </ul>	food group:
Low-fat  Grains: Fruits: Vegetables: Dairy: Meats:	<u>riign-tat</u>

<u>6. (</u>	: -Li	imit Sugar				
16.	Which has more fibe	r - an orange or orange	juice? _			
17.	Which has more fibe	r - whole wheat bread	or white	bread?		
		rich fruits, vegetable		_		
	_	must have the word "_			it is a	grain.
20.	_	foods that are whole gr			_	
	White Rice	Brown Rice		Oatmeal	Popcorn	
	White Bread	Wheat Bread	Who	le Wheat Bre	ead	
	Wheat Pancakes	Buttermilk Pand	cakes	Whole Whe	eat Pancakes	
21.	Circle the ingredient	list that would have w	hole grai	ns in it:		
High Soy Hon	•	p, Wheat Gluten, Oil, Yeast, Salt	_	Fructose Co	e, Wheat Glut rn Syrup, Mal	
22.	What are 10 names o	f sugars:				
-		-				
-		-				
-		-				
-		<del>-</del>				
	Place the following with the most Special K Cheerios Cap 'N Crunch Lucky Charms Life Sugar Pops Rice Chex Fruit Loops Shredded Wheat Fruity Pebbles	cereals in order of the	eir sugar	content, #1 v	with the least	amount and
	Sodium and P					
24.	What is another nam	ne for sodium?			<del>_</del>	
25.	Sodium affects a pe	rsons Pi	ressure.			
26.	List 3 ways to lower	sodium in the diet:				

-
-
27. Which food groups are high in potassium?
8. Food S
28. What is one of the best ways to protect yourself from contaminating foods?
29. Give guidelines for the following:
Clean:
Separate:
Cook:
Chill:

1. List 3 food safety guidelines that will help keep food safe to eat.
•
Choose Sensibly
2.
3.
.4.
.5.
16.
17.
8.
Sign-up For Dietary Guideline Skits
Aim for a healthy weight
l- 2-
3-
ļ-
Be physically active each day
[-
2- 3-
)-  -

 $\underline{\text{Let the Pryamid guide your food choices}}$ 

1-

2-
3-
4-
Choose a variety of grains daily, especially whole grains
1-
2-
3-
4-
Choose a variety of fruits and vegetables daily
1-
2-
3-
4-
Keep food safe to eat
1-
2-
3-
4-
Choose a diet that is low in saturated fat and cholesterol and moderate in total fat
1-
2-
3-
4-
Choose and preapre foods with less salt
1-
2-
3-
4-

### Filling in MyPyramid Outline

- Copy of MyPyramid for Kids
- Coloring Pencils Orange, Green, Red, Blue, Purple, Yellow, Black
- Learning Zones MyPyramid.gov Steps to a Healthier You with calorie table on back
- Fill out the following information on the handout:
  - o Name
  - o Fill in colors of food groups and name food groups
  - o Using chart find your calorie level, write it under your name
  - o Fill in number of servings for each food group according to your calorie level
  - Write in your activity level at bottom of steps
  - o Fill in steps with exercise you like to do

	MyPyramid Term Project Cover Page
<u>Directions:</u> and staple t	After completing all of the assignments, place them in order behind this cover page ogether.
/10	1) MyPyramid.gov Assignment-All questions answered? (Green Sheet)
/10	2) MyPyramid Steps to a Healthier You Page: Read the bottom of the page and answer the questions:
	Q-How many calories are recommended for you? Q-What can you monitor to see if this calorie recommendation is correct for you?
	Q-What is your allowance for oils each day?
/10	<ul><li>3) MyPyramid Worksheet(Meal Tracker) &amp; Questions Answered.</li><li>Q-Is a day of your diet filled out?</li><li>Q-Are all the questions at the bottom answered?</li></ul>
/10	4) Dietary Guidelines Recommendations (Smiley/Sad Faces) & the following questions answered:  How many happy faces did you have?  How many sad faces did you have?  How many straight faces?
	How can you improve your diet?
/10	5) Your Pyramid Stats (Colored HORIZONTAL Bars) & and the following questions Answered:  Q-Which food groups did you eat well in?
	Q-Which food groups do you need to eat better in?
/10	6) Nutrient Intakes (2 pages with lots of numbers) & the following questions answered:
	Q-Which nutrients did you do well in?
	Q-Which nutrients do you need to do better in?

Name: \_\_\_\_\_

Period:

/10	7) Q-What did you learn from this assignment?
	Q-How can this assignment help you be more healthy?
/70	Total Points/Total Points Possible

#### Meal Tracker Instructions

- 1- FIRST write down what you eat for a typical day. All the snacks, drinks, meals, etc. on the **MyPyramid Worksheet** under the first column where it says, 'Write Your Choices for Today', only you will write your choices for yesterday. Be sure to include EVERYTHING and approximate amounts.
- 2- Go to www.Mypyramid.gov
- 3- On the right side of the screen, scroll down below the Astronaut cartoon to where you see My Pyramid Tracker. Click on 'Go here'
- 4- Maximize the Screen
- 5- On the bottom of the screen under Assessment you'll see a box of food and next to it 'Assess Your Food Intake', click on that.
- 6- You will be asked for a User ID and Password, if you haven't done this yet, you'll need to go to the top where it says click here to register.
- 7- In the first box by User Id put your first name and part of your last name as one word. For example if my name was Sally Lakeridge, I'd write Sallylake.
- 8- In the next box by password, use your student id number. Record your USERID: \_\_\_\_\_
- 9- Hit the Submit button.
- 10-Next you'll be asked your age, gender, height, weight. You must fill in ALL the boxes.
- 11-Hit 'Proceed to Food Intake' box.
- 12-On the left side of the screen next to the 'Search' button, enter in one of the foods you've eaten. Hit 'Search'. You will then be given a choice of foods to choose from, scroll through the list and find the one that best resembles what you've eaten. Hit the 'Add' button and it should then transfer to the right side of the screen.
- \*\*\*Sometimes it says "Error" or "Server is Busy". Just enter a different food and it starts working again. Be sure to add that food later on.
- 13-Go back to the left side of the screen and enter in the next food. Continue until all the foods you've eaten for one day are on the right side.
- 14-Next go to 'Select Quantity'. In this screen you must first 'Select Serving Size' for each food. (Hint: 1 cup = 1 Fist, Tennis Ball =  $\frac{1}{2}$  cup, 5 stick gum pack is 2 oz. of cheese, palm of hand is serving of meat, fish and poultry)

- 15-Next you must fill in the number of serving sizes. For example if I choose serving size for blueberries as 1 cup and I only had  $\frac{1}{2}$  cup, I will need to type in .5 in number of servings. You must do this for each food.
- 16-At the end hit the 'Save and Analyze' button.
- 17-You will need 3 reports. The first is in the box 'Meeting 2005 Dietary Guidelines DG'. At the bottom of that box hit <u>Calculate DG Comparison</u>. When you hit that it will bring you to a screen that asks if you want to maintain or change your weight. You want to Maintain and press GO. You should see smiley and sad faces. Print that screen.
- \*This report shows how well you did according to the dietary guidelines.

  18-Hit the Back Arrow bottom twice at the top of the screen at the left side.

  19-Next you will go to the next box down labeled 'Nutrient Intakes'. Hit the Calculate Nutrient Intakes from Foods, you should see lots of numbers. The first column is how much of each nutrient your body needs you got and the
- 19-Hit the back arrow button once. Scroll down to the 3<sup>rd</sup> box labeled 'MyPyramid Recommendations'. Next hit the <u>Calculate Pyramid Stats</u> and you should see horizontal colored bars. This shows you which food groups you ate well in. Print that page.

second column is what is recommended. Print that screen.

20-You're done! . . . for now. Go back in a few months and do it again and see if you're eating better.

Name:	Period:
-------	---------

## MyPyramid.gov Assignment #1



<u>Directions</u>: In 1995 the USDA came out with MyPyramid.gov, a way to help Americans live a more healthy life. In this assignment you will explore the site and see how it can help you live a healthy life.

- 1. Log onto the internet and type in the address www.mypyramid.gov
- 2. On the page fill in the information on the right side where it says 'My Pyramid Plan'. Fill in your age, sex, and exercise. Hit the submit button.
- 3. This page has information that is appropriate for your body. Underneath the pyramid picture in gray letters it says: 'View, Print & Learn More'. Clock on 'Click here to cview and print a PDF version of your results'. Print that page. (You will need to staple that page to this worksheet when you are done.)
- 4. Hit the back button. Go to Meal Tracking Worksheet and print it off. (This will also be stapled to this worksheet and filled out later.)
- 5. On the left side of the screen there is a blue box and the top says Search MyPyranmid.gov. Go to "Inside the Pyramid".
- 6. On the right side of the page under 'Related Topics' go to 'Oils'.
- \*What are oils?
- \*What are two oils high in saturated fats? \_\_\_\_\_\_
- \*What are solid fats? \_\_\_\_\_
- \*What are 3 solid fats?\_\_\_\_\_
- 7. Hit the back button and on the right side under 'Related Topics' go to 'Discretionary Calories'. READ THE INFORMATION.

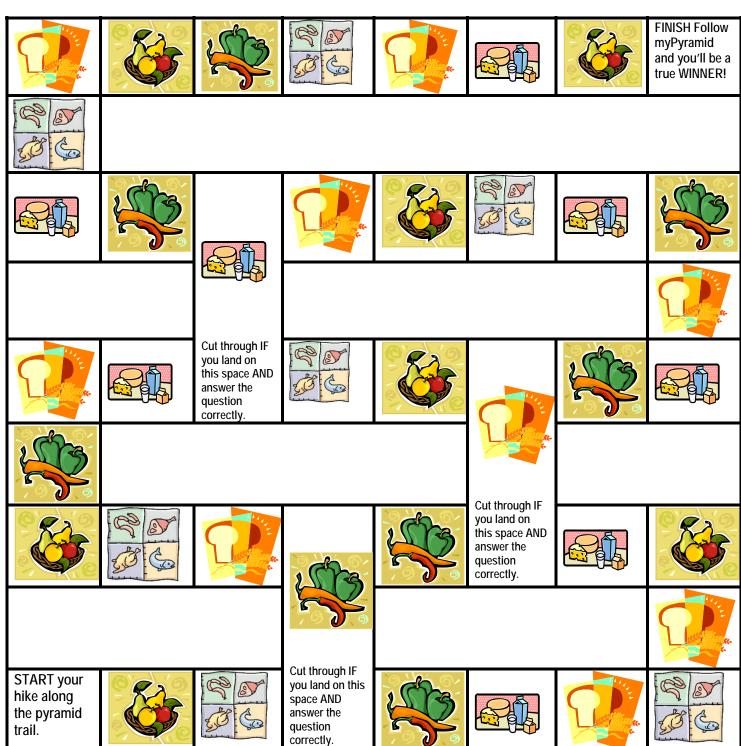
Explain discretion	ary calories:	<del></del>
List two ways to u	se your discretionary calori	ies.
1	2	
8. Hit the back b 'Related Topics'.	utton and on the right side	go to 'Physical Activity' under
•	oles of moderate activity:	
•	•	3
	oles of vigorous activity:	
		3
10. Go back up to		hit 'Calories Used'. Hit the 'Click to use in 1 hour of hiking?
increasing physica	ıl activity'. to increase physical activity	top corner box and hit 'Tips for at home?
What are two way	rs to increase physical activ	
1	• •	<b>,</b>
	<del></del>	

12. Hit the back button until you come back to 'Steps to a Healthier You'. Enter your personal information again on the right. On the left side under 'Subjects', hit 'For Kids'. Play the game until you win. Print off your certificate and attach to this worksheet. BE SURE TO READ ALL THE INSTRUCTIONS.



# Hike the MyPyramid Game





To Play: Choose 2-4 players and another person to ask the questions. You will also need a die and markers. Start at the START box at bottom. Roll the die and move the number of spaces on the die. If you land on a cut through space, answer the question correctly and cut through. If you answer wrong, move back 3 spaces. \*\*CUT THROUGH Questions are extra hard.

Ouestion Giver: When a player lands on a space, look at the symbol and then ask a question from that section.

	nen a player lands on are in the last columi		symbol and then as	sk a question from tl	nat section. Cut
The state of the s			Most Fish Poultry	Milk Group	CUT THROUGH QUESTION
Grains Group	Fruits Group	Vegetables Group	Meat, Fish, Poultry, Dried Beans, Eggs & Nuts Group		
1-How much is 1 oz of bread? (1 slice) 2-What is the main nutrient in grains? (Carbs) 3-Which vitamins are grains high in? (B) 4-Name 2 different kinds of pasta. 5-Name 2 foods made with grains that are high in fat. (Pie, cake, cookies, donut, pastry) 6-T or F: Grains add fiber to the diet. (True) 7-T or F: Grains are naturally low in fat. (True) 8-What color are grains represented by on the pyramid? (Orange) 9-How much bread equals 1 ounce? (1 Slice) 10-Name 2 grains. (Oats, Wheat, Rice, Bulgar, Rye,) 11-What is it called when nutrients are added back into a food after processing? (Enriched) 12-What is 1 ounce of cooked cereal, pasta and rice/ (1/2 cup) 13-In order for a grain food to be whole grain it must say what? (Whole Grain) 14-How many hamburger or hot dog	1-How many apples equals 1 cup? (1/2 Large) 2-What are the main vitamins in fruits? (A & C) 3-T or F: There is more fiber in orange juice instead of an orange. 4-What can you dip cut fruits in to keep them from turning brown? (Lemon Juice) 5-Name 2 foods made with fruits high in fat. (Pie, Cake, Pastry, Donut) 6-T or F: Strawberry Jam is part of the fruit group. (False-more sugar than fruit) 7-Name 2 fruits high in Vit. C. (Orange, Lemon, Kiwi, Strawberry, Grapefruit) 8-T or F: Whole fruits are high in fiber. (True) 9-How many small grapes equal 1 cup? (32) 10-How much of a melon equals 1 cup? (1/8 melon) 11-What color is fruit represented by on the pyramid? (Red) 12-Which is more healthy-Whole fruit or Fruit Juice? (Whole Fruit) 13-Fruit is full of fiber	1-How much lettuce equals 1 cup? (2 cups) 2-What are the main vitamins in veggies? (A & C) 3-How many potatoes equals 1 cup of veggies? (1 medium) 4-What is a less healthy way to cook veggies? (Deep Fry) 5-Name 2 forms veggies can be bought. (Fresh, frozen, canned or dried) 6-T or F: Veggies are naturally high in fat. (False) 7-What vitamin is broccoli high in? (Vitamin C) 8-Name a red vegetable. (Red peppers) 9-T or F: Veggies are naturally low in sodium. (True) 10-How much corn on the cob equals 1 cup? (1 Large Cob) 11-T or F: Veggies are naturally high in fiber. (True) 12-T or F: Frozen and canned veggies have lost all their nutrients. (False) 13-Which is more healthy: whole vegetable or vegetable juice. (Whole vegetable)	1-How much peanut butter is equal to one ounce of meat? (1 Tablespoon) 2-What is a good protein substitute for meat? (Cooked Dried Beans) 3-What major nutrient that helps you grow and repair is meat a good source of? (Protein) 4-T or F: Meat is high in fat. (False-some meat is, but not all) 5-Why are nuts in the meat group? (Because they are high in many of the same nutrients as meat.) 6-T or F: Eating extra meat will build muscle. (False, extra protein is stored as fat) 7-How much nuts are equal to 1 ounce of meat. (1/2 oz.) 8-T or F: Meat is full of fiber. (False-no fiber) 9-T or F: Fat is bad in the diet. (False, fat is essential in the diet) 10-Name 3 foods in this group. (Any meat, poultry, fish, beans, eggs and nuts) 11-Which has more fat, pink or red	1-How much yogurt is equal to one cup of milk? (8 oz.) 2-What is the key nutrient in the milk group? (Calcium) 3-What does calcium do for our bodies? (Builds strong bones & Teeth) 4-How many servings of milk should teens have per day? (3 or more cups) 5-What is a high fat food choice in the milk group? (Cheese, Ice Cream) 6-What is a low-fat food choice in the milk group? (Yogurt, lowfat or skim milk, cottage cheese) 7-What kind of milk is a healthier choice? (Skim, 1% or 2%) 8-T or F: Teen bodies store calcium for later in life. (True) 9-if you are lactose intolerant, how can you get your calcium? (Cook with milk, drink milk with other foods, take a supplement.) 10-How much cottage cheese would you need to eat to get 1 cup of milk? (2 cups) 11-T or F: Cheese is low in lactose. (True) 12-Milk is a good	1-What are the 3 parts of a grain kernel? (Bran, Germ, Endosperm) 2-What sugar is in fruits? (Fructose) 3-What is the chemical name of Vitamin C? (Ascorbic Acid) 4-How many calories are in 1 gram of protein or carbohydrate? (4 calories) 5-What disease does calcium help prevent? (Osteoporosis) 6-How many servings of milk is 1 lb. of cheese? (8-one serving is 2 ounces.) 7-List all the food groups and their colors on myPYramid. (Blue-milk, redfruit, greenveggies, purplemeat, fish, poultry, etc., orangegrains, yellow-oils) 8-What info do you need to figure out your Pyramid Plan? (Age, Gender, Activity Level) 9-Name 3
buns equal 1 oz. (1/2)	which helps us how? (Digestion) 14-T or F: Eating fruits	14-Name 1 healthy veggie side dish. (Salad, casserole,	hamburger. (Pink) 12-How many eggs equal 1 oz. of meat?	example of what kind of protein? (Complete)	guidelines to be healthier. (Eat F & V, don't eat high

helps prevent certain	soup, Vegetable sticks)	(1 egg)	13-What color is milk	fat/ sugar snacks,
types of cancer. (True)		13-T or F: All meat is	represented by on the	substitute milk for
		high fat. (False)	pyramid? (Blue)	pop, choose lowfat
		14-T or F: Nuts have	14-T or F:Milk is a	meats and milk
		healthier fat than	good choice of	products, exercise
		meat. (True)	beverage. (True)	60 min a day.)

### MyPyramid.gov Crossword

MyPyramid Plan can help you choose the foods and amounts that are (right) for you

For a quick estimate of what and how much you need to eat, enter your age, sex, and (activity) level

Teenagers need to get (sixty) minutes of exercise daily

(Orange) is the color that represents grains on myPyramid

Whole grain foods include the (bran), germ and endosperm

The color green on the myPyramid represents the (vegetable) group

Fruits are represented by the color (red)

2 cups of leafy greens equals 1 (cup) of vegetables

A major benefit of eating whole fruit over drinking fruit juice is you get more (fiber) from whole fruits.

Fruits and vegetables are an excellent source of (potassium)

Most choices from the (milk) group should be low-fat or fat-free

Foods in the Meat & Beans group are grouped together because they are high in (protein)

Nuts are part of the Meat & (Bean) group

(Oils) are fats that are liquid at room temperature

Olive oil is an excellent source of (monounsaturated) fat, the best type of fat

(**Discretionary**) calories are the calories that are left over after eating the suggested number of servings from all the food groups

Being physically active is a key element in living a longer, healthier, happier (life)

The internet address for the new pyramid is (MyPyramid.gov)

A fun computer game to learn to use MyPyramid.gov is MyPyramid (Blast) Off

The United States Department of (Agriculture) is responsible for developing MyPyramid.gov

The milk group is represented by the color (Blue) on myPyramid.gov

The color (Purple) represents the Meat & Beans section of myPyramid.gov

The color (Yellow) represents the Oils section of myPyramid.gov.

Right/MyPyramid Plan can help you choose the foods and amounts that are for you.
Activity/For a quick estimate from myPyramid.gov of what and how much you need to eat, enter your age, sex, and
level.
Sixty/Teenagers need to get minutes of exercise daily.
Orange/ is the color that represents grains on myPyramid.
Bran/Whole grain foods include the, germ, and endosperm of the grain kernel.
Potassium/Fruits and vegetables are an excellent source of
Vegetable/The color green on the myPyramid represents the group.
Red/Fruits are represented by the color
One/Two cups of leafy greens equals cup of vegetables.
Fiber/A major benefit of eating whole fruit over drinking fruit juice is you get more from whole fruits.
Milk/Most choices from the group should be low-fat or fat-free.
Protein/Foods in the Meat & Beans group are grouped together because they are high in
Beans/Peanuts and sunflower seeds are part of the Meat & group.
Oils/ are fats that are liquid at room temperature.
Monounsaturated/Olive oil is an excellent source of fat, the healthiest type of fat.
Discretionary/ calories are the calories that are left over after eating the suggested number of
servings from all the food groups.
Life/Being physically active is a key element in living a longer, healthier, happier
MyPyramid/The internet address for the new pyramid isgov.
Blast/A fun computer game to learn to use MyPyramid.gov is MyPyramid Off.
Agriculture/The United States Department of is responsible for developing MyPyramid.gov.
Dietary/MyPyramid works with the Guidelines to help Americans be healthy.
Blue/The milk group is represented by the color on myPyramid.gov
Purple/The color represents the Meat & Beans section of myPyramid.gov.
Yellow/The color represents the Oils section of myPyramid.gov.

Name:	Period:	



# MyPyramid Serving Size

## Bingo



<u>Directions</u>: Fill one space with FREE. Fill in the rest of the columns with the serving sizes. Be sure to put the serving sizes in the same column, but mix them up.

*1 oz.	*1 cup	*1 cup	*1 oz.	*1 cup
*1 cup	*1/2 Large	*2 cups	*1	*8 oz.
*1 slice	*32 small	*1 medium	*1 Tbsp.	*1 1/2 oz
*1/2 cup	*1 Large	*1 Large	*Palm of Hand	*2 c.
*1/2	*1/8	*6 Baby	*1/2 oz.	*2 oz.

Grains	Fruits	Vegetables	Meat/Protein	Dairy/Milk

#### Grains:

What is one serving of grains? (1 oz.)

How much cold cereal is equal to 1 oz. of grains? (1 cup)

How much bread is equal to 1 oz. of grains? (1 slice)

How much cooked cereal, rice, pasta is equal to 1 oz. of grains? (1/2 cup)

How many hamburger buns, hot dog buns or English muffins are equal to 1 oz. of grains? (1/2)

#### Fruits:

What is one serving of fruits? (1 cup)

How much of an apple is equal to 1 cup of fruits? (1/2 Large or 1 medium)

How many grapes are equal to 1 cup of fruits? (32 small)

How much orange or peach is equal to 1 cup of fruits? (1 Large)

How much of a cantaloupe is equal to 1 cup of fruits? (1/8 of a melon)

#### Vegetables:

What is one serving of vegetables? (1 cup)

How much lettuce or other leafy vegetable is equal to 1 cup of vegetables? (2 cups)

How many carrots or potatoes is equal to 1 cup of vegetables? (1 medium)

How many cobs of corn is equal to 1 cup of vegetables? (1 Large)

How many baby carrots are equal to 1 cup of vegetables? (6 baby)

#### Meat/Protein:

How much is one serving of meat? (1 oz.)

How many eggs equal 1 ounce of meat? (1)

How much peanut butter is one serving of meat? (1 Tbsp.)

How much is 2-3 ounces of meat, fish or poultry? (Palm of the hand)

How much of whole nuts is one serving of meat? (1/2 oz.)

## Dairy/Milk:

What is one serving of milk? (1 cup)

How much yogurt is equal to 1 cup of milk? (8 oz.)

How much block cheese (cheddar, mozzarella, Colby) is equal to 1 cup of milk? (1 1/2 oz.)

How much cottage cheese is equal to 1 cup of milk? (2 cups)

How much processed cheese (American, cheez whiz, velveeta) is equal to 1 cup of milk? (2 oz.)

Name:			Period:
		Serving Sizes	
<u>Matchi</u>	ing: Match the food with the equiv	alent of 1 servin	g size.
	_ 1. Peanut Butter		A. 1 Large
	2. Leafy Green Vegetables		B. 1 Tbsp.
	_ 3. Milk		C. 32 Small
	4. Peanuts		D. 1/2 Large
	5. Apple		E. 1/2 oz.
	6. Cold Cereal		F. 1 medium
	7. Bread		G. 1/2 cup
	8. English Muffin		H. 1 slice
	9. Baked Potato		I. 1 cup
	_ 10. Rice		J. 2 oz.
	_ 11. Pasta		K. 1/2
	_ 12. Grapes		L. 1 1/2 oz.
	_ 13. Cheddar Cheese		M. 1
	_ 14. Oatmeal		N. 2 cups
	_ 15. Hot Cereal		
	_ 16. Cheez Whiz		
	_ 17. Cashews		
	_ 18. Egg		
	_ 19. Orange		
	_ 20. Rice		
	21. Peach		
	22. American Cheese		
	23. Corn on the Cob		
	_ 24. Cheerios		

\_\_\_\_\_ 25. Lettuce

Name:		Per	iod:
	<u>Serv</u>	ving Sizes	
<u>Matchi</u>	ing: Match the food with the equivalen	t of 1 serving siz	e.
	1. Peanut Butter		A. 32 Small
	2. Leafy Green Vegetables		B. 1 Tbsp.
	_ 3. Milk		C. 1 slice
	4. Peanuts		D. 1/2 cup
	5. Apple		E. 1/2 oz.
	6. Cold Cereal		F. 1 medium
	7. Bread		G. 1/2 Large
	8. English Muffin		H. 2 cups
	9. Baked Potato		I. 1 cup
	_ 10. Rice		J. 2 oz.
	11. Pasta		K. 1/2
	12. Grapes		L. 1 ½ oz.
	13. Cheddar Cheese		M. 1 Large
	14. Oatmeal		N. 1
	15. Hot Cereal		
	16. Cheez Whiz		
	17. Cashews		
	_ 18. Egg		
	19. Orange		
	_ 20. Rice		
	21. Peach		
	22. American Cheese		
	23. Corn on the Cob		
	24. Cheerios		

\_\_\_\_\_ 25. Lettuce

Name:		Perio	d:
	<u>Se</u>	rving Sizes	
<u>Matchi</u>	ng: Match the food with the equivale	nt of 1 serving size.	
	1. Peanut Butter		A. 1 1/2 oz.
	2. Leafy Green Vegetables		B. 1 Tbsp.
	3. Milk		C. 1 slice
	4. Peanuts		D. 1 Large
	5. Apple		E. 1/2 oz.
	6. Cold Cereal		F. 1 medium
	7. Bread		G. 1 cup
	8. English Muffin		H. 2 cups
	9. Baked Potato		I. 32 Small
	10. Rice		J. 2 oz.
	11. Pasta		K. 1/2
	12. Grapes		L. 1/2 cup
	13. Cheddar Cheese		M. 1
	14. Oatmeal		N. 1/2 Large
	15. Hot Cereal		
	16. Cheez Whiz		
	17. Cashews		
	18. Egg		
	19. Orange		
	20. Rice		
	21. Peach		
	22. American Cheese		
	23. Corn on the Cob		
	24. Cheerios		
	25. Lettuce		

			<u>D</u>	ietary	/ Gui	<u>delir</u>	<u>ne #</u>	1 /	Adec	juate	Nutri	<u>ents</u>	: Wi	thin (	Calor	ie No	<u>eds</u>				
<u>Dir</u>	recti	ons:	Fill	out th	ie ou	tline	whi	le w	atch	ing th	ne Pow	erPo	int p	rese	ntatio	on on	Ade	quat	te		
Νu	ıtrie	nts V	Vithi	n Calo	rie N	Jeed.	S.														
	- /	Many	Ame	rican	s eat			_ cal	ories	s than	is rea	comr	nend	ed fo	or the	eir bo	dy's	calo	rie 1	need	ls.
	C	adde	d			_, ar	ıd			<u> </u>											
	• /	4 nut	rient	dens	e foo	od is	high	ı in _		<del></del>		c	and r	elati <sup>,</sup>	vely l	ow in					
					e foo	od is			_ in r	nutrie	nts an	d re	lativ	ely _			_ in a	calor	ies.		
Re			latior	•												,					
											re					fo	ods	that	hav	e	
																_	لہ مر				
	• t	atin	g a ni	utrier	וז דוכ	n ale	W Tک حادان	ııı pr	omo	re				fon n	eonle	o	ına II aa	30 A	nd -		
	-										of chr							εs, α	na a		
	- N										ildren										
	- '					•												min			
	-												—— <i>,</i>	nagni	JJ14111	una	<b>V</b> a			<b>-</b> ·	
					Nut	niant	. Da	nco	E.,	. •	<b>.</b>	_		C	:	<b>.</b>					
					1 74 11	"IENI	DE	いろと	– cr	nbtv (	Calori	2 Ի0	ods	Come	oziro	77.1					
Dir	recti	ons:	Usin	a the						•	<u>Calorio</u> : value:						the	nutr	ient	den	se
				_	food	d cha	ırts	with	nut	ritive	value	s, ch	oose	5 fc	ods f	rom					se
sic	le an	d 5 f	oods	from	food the	d cho	rts ty c	with alori	nut e sic	ritive de anc		s, ch e in	oose	5 fc	ods f	rom					se
sic	le an	d 5 below	oods the	from	food the Ansv	d cho emp ver t	irts ty co he q	with alori	nut e sic	ritive de anc	value: d shad	s, ch e in	oose	5 fo	ods f	rom for	each	nut			se
sic	le an	d 5 below	oods the	from bar.	food the Ansv	d cho emp ver t	irts ty co he q	with alori	nut e sic	ritive de anc	value: d shad	s, ch e in	oose	5 fo	ods f harts	rom for	each	nut			se
sic lis	le an	d 5 below	oods the	from bar.	food the Ansv	d cho emp ver t	irts ty co he q	with alori	nut e sic	ritive de anc	value: d shad ne end	s, ch e in	oose	5 fo	ods f harts	rom for	each	nut			se
100 90 80	le an	d 5 below	oods the	from bar.	food the Ansv	d cho emp ver t	irts ty co he q	with alori	nut e sic	ritive de anc	values d shad ne end	s, ch e in	oose	5 fo	ods f harts	rom for	each	nut			se
100 90 80 70 60	le an	d 5 below	oods the	from bar.	food the Ansv	d cho emp ver t	irts ty co he q	with alori	nut e sic	ritive de anc	values d shad ne end	s, ch e in	oose	5 fo	ods f harts	rom for	each	nut			se
100 90 80 70 60 50	le an	d 5 below	oods the	from bar.	food the Ansv	d cho emp ver t	irts ty co he q	with alori	nut e sic	ritive de anc	2 value: d shad ne end  100 90 80 70 60 50 40	s, ch e in	oose	5 fo	ods f harts	rom for	each	nut			se
100 90 80 70 60 50 40 30 20	le an	d 5 below	oods the	from bar.	food the Ansv	d cho emp ver t	irts ty co he q	with alori	nut e sic	ritive de anc	2 value: d shad ne end  100 90 80 70 60 50 40 30 20	s, ch e in	oose	5 fo	ods f harts	rom for	each	nut			Ci
100 90 80 70 60 50 40 30 20	le anted b	d 5 foelow	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	2 values d shad ne end 100 90 80 70 60 50 40 30 20	s, che in	the I	5 fc	oods f harts ty Ca	for alorie	each Foo	ds Vit.	rien	†	Ci
100 90 80 70 60 50 40 30 20 10	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	value:   d shad     ne end     100     90     80     70     60     50     40     30     20     10	s, che in  Fat	the I	Emp	ty Co	for alorie	each Foo	ds Vit.	rien	†	C
100 90 80 70 60 50 40 30 20 10	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	value:   d shad     ne end     100     90     80     70     60     50     40     30     20     10     Foo Cald	s, che in  Fat	the I	Emp	oods f harts ty Ca	for alorie	each Foo	ds Vit.	rien	†	C
100 90 80 70 60 50 40 20 10	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	value:   d shad     ne end     100     90     80     70     60     50     40     30     20     10     Foo Cald	s, che in  Fat	the I	Emp	ty Co	for alorie	each Foo	ds Vit.	rien	†	C
100   90   80   100   100   100   70   100   70   80   70   100   80   70   70   80   70   70   70	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	value:   d shad     ne end     100     90     80     70     60     50     40     30     20     10     Foo Cald	s, che in  Fat	the I	Emp	ty Co	for alorie	each Foo	ds Vit.	rien	†	C
100 90 80 70 40 30 20 10	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	value:   d shad     ne end     100     90     80     70     60     50     40     30     20     10     Foo Cald     100     90     80	s, che in  Fat	the I	Emp	ty Co	for alorie	each Foo	ds Vit.	rien	†	C
100 90 80 70 60 50 40 30 20 10 Foo Cal	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	100   90   80   70   60   50   40   30   20   10   Foo   Calc	s, che in  Fat	the I	Emp	ty Co	for alorie	each Foo	ds Vit.	rien	†	C
100   90   80   70   60   50   40   100   90   80   70   60   60   50   40   60   50   40   60   50   40   40   40   40   40   40   4	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	100   90   80   70   60   50   40   50   40   50   40   50   40   50   40   50   40   50   40   60   50   40   60   50   40   60   50   40   60   50   40   60   50   40   60   60   50   40   60   60   60   60   60   60   6	s, che in  Fat	the I	Emp	ty Co	for alorie	each Foo	ds Vit.	rien	†	C
100   90   80   70   60   50   100   90   80   70   60   60   60   60   60   60   6	le an ted b	d 5 f	oods the Nutr	from bar. ient [	food the Ansv Dense	d cho emp ver t Foo	ty co	with alori jues	nut e sic tions	ritive de anc at th	100   90   80   70   60   50   60   6	s, che in  Fat	the I	Emp	ty Co	for alorie	each Foo	ds Vit.	rien	†	Se Ca

	1	•	Nutr	ient l	Dens	e Foo	ods	1	ı	,		pty	Calor	rie Fo	ods	1	1	T	T		
100 90			1		1					<del>                                     </del>	100 90				1					—	<u> </u>
80			1								80				†					-	
70											70										
60 50											60 50									<u> </u>	
40											40									+	-
30											30										
20											20				1						
10	Fat	Chol.	Sod- ium	Pota- ssium	Fiber	Prot- ein	Vit.	Vit.	Iron	Cal- cium	10	Fat	Chol.	Sod- ium	Pota- ssium	Fiber	Prot- ein	Vit.	Vit.	Iron	Ca ciu
Foo										_	Foo	d:									
Calc	ories										Cal	ories									
100											100										
90 80				+	1		1	1	<del>                                     </del>	+ -	90									<del></del>	<u> </u>
70											80 70				1					+	_
60											60										
50 40			1		1						50										
30											40 30				1						-
20											20				1					<del>                                     </del>	
10	Fat	Chol.	Sod-	Pota-	Fiber	Prot-	Vit.	Vit.	Iron	Cal-	10										
<u> </u>	Гаі	CHUI.	ium	ssium	Fibei	ein	A A	C C	11011	cium		Fat	Chol.	Sod- ium	Pota- ssium	Fiber	Prot- ein	Vit. A	Vit. C	Iron	Cal ciu
Foo	d:	 !								-	Foo	d:									
	1								1			ories					ı	Т	1		
100 90											100 90									+	<u> </u>
80											80										
70											70										<u> </u>
60 50											60 50									+	<del>                                     </del>
40											40									1	
30											30										
20 10			-								20 10				-					<del></del>	
10	Fat	Chol.	Sod-	Pota-	Fiber	Prot-	Vit.	Vit.	Iron	Cal-	10	Fat	Chol.	Sod-	Pota-	Fiber	Prot-	Vit.	Vit.	Iron	Ca
			ium	ssium		ein	Α	С		cium				ium	ssium		ein	Α	С		ciu
Foo	d:										Foo	d:									
										-											,
Cuic	) 163·	·									Cui	) 163·	·								
1_\^.	/hich	tune	of fo	od (nut	trion+	dens	o/om	ntv c	aloria	»)	4_5	ynlai	n the	dieta	ry guid	eline	'Ada	uata	Nu+	rient:	5
				the b				p 1 y C	aloi it	-)					s'						
2-W				say abo					— ent?												
				ods ha					_												_

## Nutrient Dense Foods

Food	Calories	Fat	Cholest	Sodium	Fiber	Protein	Vit. A	Vit. C	Calcium	Iron
Shredded Wheat, 2 biscuits	160	2%	0%	0%	24%	5 g	0%	0%	2%	6%
Wheat Thins, Red. Fat, 16 crackers	130	6%	0%	11%	4%	3 g	0%	0%	2%	6%
Oatmeal, 1 cup cooked	150	4%	0%	2%	15%	5 g	0%	0%	0%	10%
Instant Rice, 1 cup cooked	190	1%	0%	1%	4%	3 g	0%	0%	2%	10%
Cashews, 3 Tbsp	180	21%	0%	5%	8%	5 g	0%	0%	0%	6%
JIF Peanut Butter, 2 Tbsp	190	25%	0%	6%	9%	8 g	0%	0%	0%	4%
Refried Beans, 1/2 cup	140	5%	0%	22%	28%	5 g	6%	0%	4%	10%
Mandarin Oranges, 2/3 cup	30	0%	0%	0%	3%	0 g	2%	15%	0%	4%
Sweet Peas, 1/2 cup	60	0%	0%	16%	16%	4 g	6%	10%	2%	6%
Potatoes, 2/3 cup	80	0%	0%	19%	8%	1 g	0%	15%	4%	2%
Parmesan Cheese, 2 tsp.	20	2%	2%	4%	0%	2 g	0%	0%	6%	0%
Spaghetti Noodles, 1 cup	210	2%	0%	0%	7%	7 g	0%	0%	0%	10%
Egg Beaters, 1/4 cup (1 Egg)	30	0%	0%	5%	0%	6 g	15%	0%	2%	6%
Chicken Breast, 2.5 oz.	60	2%	13%	10%	0%	15 g	0%	0%	0%	0%
Skim Milk, 1 cup	80	0%	1%	5%	0%	17g	10%	4%	30%	0%
Apple Juice, 1 cup	110	0%	0%	1%	0%	0 g	0%	130%	0%	0%
Strawberries, 1 cup	50	0%	0%	0%	12%	0 g	0%	90%	2%	4%
Broccoli, 1 cup	30	0%	0%	1%	8%	2 g	0%	50%	2%	0%
Bean & Cheese Burrito, 1 burrito	220	10%	1%	19%	15%	7 g	0%	2%	4%	15%
Orange Juice with Calcium, 1 cup	120	0%	0%	0%	0%	1 g	0%	130%	30%	0%
Nalley's Chili with Beans, 1 cup	260	11%	10%	48%	40%	19 g	25%	0%	8%	20%
Cheddar Cheese, 1/4 cup	110	14%	10%	8%	0%	7 g	0%	2%	4%	15%
Lowfat Cottage Cheese, 1/2 cup	90	4%	5%	20%	0%	12 g	4%	0%	8%	0%
Mini Bagels, 2 bagels	140	2%	0%	13%	4%	5 g	0%	0%	4%	10%
String Cheese, 1 package	80	8%	5%	8%	0%	8 g	4%	0%	20%	0%

Fat, Cholesterol, Sodium, Fiber, Vitamin A, Vitamin C, Calcium, and Iron are Percent Daily Values are based on a 2,000 calorie diet.

Empty Calorie Foods

Food	Calories	Fat	Cholest	Sodium	Fiber	Protein	Vit. A	Vit. C	Calcium	Iron
No Bake Jello Cheesecake, 1/9	210	15%	1%	15%	3%	2 g	6%	0%	15%	2%
Ritz Bits PB Sandwiches, 12	140	12%	0%	10%	4%	3 q	0%	0%	4%	4%
Kraft Mac & Cheese, 1 cup	380	23%	3%	32%	4%	9 q	15%	0%	25%	10%
Jell-o, Raspberry, 1/2 cup	80	0%	0%	3%	0%	2 g	0%	0%	0%	0%
Ghiradelli Triple Choc Brownie	200	14%	5%	5%	3%	1 g	0%	0%	0%	6%
Runts Candies, 1 mini box	70	0%	0%	0%	0%	0 g	0%	0%	0%	0%
Chocolate Frosting, 2 Tbsp	140	9%	0%	4%	3%	0 g	0%	0%	0%	2%
Raspberry Jam, 1 Tbsp.	60	0%	0%	0%	0%	0 g	0%	0%	0%	0%
Chocolate Cake, 1/12 piece	270	20%	18%	14%	5%	2 g	0%	0%	10%	8%
Ranch Dressing, 2 Tbsp.	230	35%	5%	24%	0%	1 g	0%	0%	4%	0%
Pizza Sauce, 1/4 cup	30	0%	0%	14%	4%	1 g	6%	10%	2%	2%
Butter, 1 Tbsp.	100	17%	10%	4%	0%	0 g	8%	0%	0%	0%
Sour Cream, 2 Tbsp.	60	9%	7%	3%	0%	1 g	4%	0%	4%	0%
Sprite, 1 cup	100	0%	0%	2%	0%	0 g	0%	0%	0%	0%
Lemon Bars, 2 inch bar	160	7%	13%	4%	0%	0 g	0%	0%	0%	2%
Vanilla Pudding prepared with 2% milk, 1/2 cup	150	4%	3%	17%	0%	0 g	4%	0%	15%	0%
Raspberry Sherbet, 1/2 cup	130	3%	2%	1%	0%	0 g	0%	0%	2%	0%
Bacon, 2 slices	80	11%	3%	14%	0%	4 g	0%	0%	0%	0%
Graham Crackers, 2 whole crackers	130	5%	0%	5%	4%	2 g	0%	0%	0%	0%
Frosted Flakes Cereal, 1 cup	130	0%	0%	7%	4%	1 g	10%	10%	0%	25%
DiGiorno Supreme Pizza, 1/6 pizza	360	23%	10%	42%	12%	16 g	6%	2%	15%	8%
Refrig. Biscuits, 2 biscuits	100	2%	0%	16%	2%	3 g	0%	0%	0%	8%
Vanilla Ice Cream, 1/2 cup	140	11%	13%	2%	0%	3 g	6%	0%	10%	0%
PopWeaver MW Popcorn, Butter, 1 bag or 3 cups	120	12%	0%	9%	24%	6 g	0%	0%	0%	5%
Snickers, 1 regular size bar	280	22%	2%	6%	4%	4 g	0%	0%	4%	2%

Fat, Cholesterol, Sodium, Fiber, Vitamin A, Vitamin C, Calcium, and Iron are Percent Daily Values are based on a 2,000 calorie diet.

Name: Po	eriod:
<u>Dietary Guideline #2</u> <u>Weight Management Study</u>	
<u>Directions</u> : Fill in the outline while watching the PowerPoint  Management.  The number of Americans who are obese has	-
<ul> <li>Nearly one-third of adults are</li></ul>	IN The last 20 years.
<ul> <li>Roughly percent of children and teens are or rate in the last 20 years.</li> <li>The is one way to monitor body fat.</li> <li>BMI is not an accurate measure if you are very</li> </ul>	
<ul> <li>Another way to monitor body fat is the</li> </ul>	_ circumference.
<ul> <li>A waist circumference leads to great</li> </ul>	
<ul><li>Excess body fat leads to a higher risk for</li></ul>	death, Type 2
, hypertension (high blood pressure, gall bladder disease, and certain types of	
Recommendations	
<ul> <li>To maintain body weight in a healthy range,</li> <li>calories with calories burned.</li> </ul>	calories from foods and
<ul> <li>For overweight teens, the goal is to the rate achieving normal growth and</li> </ul>	
<ul> <li>To prevent gradual weight gain over time, make small beverage calories and physical activity.</li> </ul>	
Activity #1: Using the charts from your teacher, find your	body mass index. If the number is

<u>Activity #1</u>: Using the charts from your teacher, find your body mass index. If the number is less than 30 you are doing a good job balancing exercise and calorie consumption. If the number is greater than 30 the goal is to eat more nutrient dense foods and cut out the empty calorie foods and be sure you are getting 60 or more minutes each day.

Activity #2: Using the chart with empty calorie foods, choose 2 foods from the list that you would eat in a day and write down the calories-remember if you eat more than 1 serving you have to multiply the calories by servings. Then choosing 2 different types of exercise figure out how much exercise you would need to do in order to burn those calories.

Empty Calorie Food #1:	
Empty Calorie Food #2:	Calories:
Total Calories:	
Exercise #1:	Time:
Exercise #2:	Time:

<b>Moderate Physical Activity</b>	Approximate Calories/Hr for a 154 lb Person <sup>a</sup>
Hiking	370
Light gardening/yard work	330
Dancing	330
Golf (walking and carrying clubs)	330
Bicycling (<10 mph)	290
Walking (3.5 mph)	280
Weight lifting (general light workout)	220
Stretching	180
Vigorous Physical Activity	Approximate Calories/Hr for a 154 lb Person <sup>a</sup>
Running/jogging (5 mph)	590
Bicycling (>10 mph)	590
Swimming (slow freestyle laps)	510
Aerobics	480
Walking (4.5 mph)	460
Heavy yard work (chopping wood)	440
Weight lifting (vigorous effort)	440
Basketball (vigorous)	440

Name:	Period:
<u>Dietary Guidelir</u>	<u>ne #3</u>
Physical Activ	vity
<u>Directions</u> : While watching the PowerPoint presentat outline, then complete the exercise plan activity.	ion on exercise fill out the following
<ul><li>In 2003, of students in grades 9-12</li><li>Is that a lot? Why or why not?</li></ul>	•
<ul> <li>Recommendation</li> <li>It is recommended that teens be physically act usual activities at home or</li> <li>It is recommended that adults be physically act usual at home or</li> <li>Exercising regularly helps maintain a</li> </ul>	tive at least minutes a day above
<ul> <li>Regular physical activity helps reduce risks of</li></ul>	pressure,
It's important to set aside a	
Activity: Make an exercise plan using a variety of choose not to exercise periodically. Choose 5 days follow your plan.	· · ·
Exercise P	Plan

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday

Name:		<del> </del>	Period:
			<u>Dietary Guideline #4</u>
			Food Groups to Encourage Study Guide
• -	The f	ood groups t	o encourage include fruits,
9	grains	s, and fat-fr	e or dairy products.
• F	eople	e who eat a c	iet high in these foods have many health benefits and a reduced risk of
1	the fo	ollowing:	
	0		diseases
		Stroke	
	0		disease
	0	Type 2	
			such as lung, colon, stomach cancer.
Key Re	comm	endations	
• {	Eat _	cups o	fruit each day.
• 8	Eat _	cups o	vegetables each day.
• (	Choos	se a	of fruits and vegetables daily, especially dark,
		e and yellow	
• F	-lalf y	our	should be whole
			ips of fat-free or low-fat products daily.

Name:Period:

### Food Groups to Encourage Pamphlet

<u>Directions</u>: Using your study guide with information on Foods Groups to Encourage, make a pamphlet with the information. Each of the six panels must be colorful, have illustrations, and be factually correct. You can use markers, colored pencils, Printshop or Publisher programs. Attach your pamphlet to this paper to be graded.

#### Front Panels

Title Page	Health Benefits	Whole Grains
*Title: Food Groups to Encourage *Pictures *by (Put your name on the front)	*Which diseases can these food groups help prevent? *How can dairy help children & teenagers.	*List 2 Health Benefits *Recommendation *Slogan for Whole Grains (ex. One of whole grains function is to avoid constipation.)

Fruits & Vegetables	Fruits & Vegetables	Fat-free or Lowfat Dairy
_	(continued)	Products
*List 2 Health Benefits		
*Recommendation		*List 2 Health Benefits
*Slogan		*Recommendation
*2 examples of each:		*List 3 menu ideas (ex. Mac &
Vit. A, Vit. C, Folate,		Cheese)
Potassium		*Slogan

Each Panel Colored (6 panels x 1 pt.)	/6 pts.
Each Panel Illustrated (6 panels x 1 pt.)	/6 pts.
Each Panel Factually Correct (6 panels x 1 pt.)	/6 pts.

Total /18 pts.

Comments:

Name:		Period:
	<u>Dietary Guideline</u> #	: <u>5</u>
	<u>Fats Study Guide</u>	
<u>Directions</u> : Fill in the	information watching the PowerPoir	nt presentation on Fats.
• Fats and	can be part of a	diet.
	and how much will affect your	
	the following types of fat can incre	
disease:		
0	fats	
0		
<ul> <li>Cholester</li> </ul>	rol (not fat, but a fat like substance	. <b>.</b> )
<ul> <li>These types of</li> </ul>	fats need to be listed on food	in Nutiriton Facts
Key Recommendati	ons	
<ul> <li>Keep total fat i</li> </ul>	ntake between 25-35% of total calo	ries.
<ul> <li>Let most of the</li> </ul>	e fats you eat be polyunsaturated an	d monounsaturated fats such as fish
	oils.	

Name:	 Period:
varie.	 1 61 1001

#### Fat or Cholesterol Display Board Assignment

<u>Directions</u>: You will be making a display board of one of the following fats or types of cholesterol. Sketch out your board on a piece of plain type paper first and check it off with the teacher.

- o Fats
- o Trans Fats
- Saturated Fats
- Unsaturated Fats
- Polyunsaturated Fats
- Monounsaturated Fats
- o Cholesterol
- LDL Cholesterol
- HDL Cholesterol
- Hidden Fats in Food
- Cholesterol in Food

Your display board must include:

- \*Examples of foods that contain that specific type of fat or cholesterol.
- \*The information on your poster must be grammatically and factually correct.
- \*Visuals, like butter flavored shortening in a plastic bag or food labels, are great!

Title /20 pts.
Facts /20 pts.
Examples of Foods /20 pts.
Info Accurate /20 pts.
Visuals /20 pts.

Total /100 pts.

<sup>\*</sup>Title

<sup>\*</sup>Facts about the certain type of fat or cholesterol.

Name:		Period:	<del></del>
	<u>Dietary Guidelin</u> Carbohydrates &		
<u>Directions</u> : Fill in the missing bl	· · · · · · · · · · · · · · · · · · ·		ohydrates.
<ul><li> It is recommended that</li><li> Fiber is composed of</li></ul>			rbohydrates.
<ul> <li>Fiber rich diets have man</li> </ul>	y benefits including de	creased risk of	
disease,	_	· · · · · · · · · · · · · · · · · · ·	
<ul> <li>Sugars and Starches are</li> </ul>	•	• • •	
Sugars are both naturally  sugar itself and also as		and other times it is $\_$	as
<ul><li>sugar itself and also as</li><li>It is more healthy to choose</li></ul>		t are	found in foods
like fruits, vegetables,	•		found in foods
• are dried			times per
week.			
<ul> <li>Legumes are a good</li> </ul>	of carbohydrat	es, they are full of _	and
complex carbohydrates.	·	·	
<ul> <li>Key Recommendations</li> <li>Choose from the following of the following from the following f</li></ul>	and beverages with li	ttlesuga	
Activity #1: Categorize the following sugars or with natural and added	_	ith natural sugars and	l those with added
*Milk *Orange Juice	*Apple	*Apple Pie	*Sucker
*Cookies *Banana Cream Pie	*Pudding	*Orange	*Oatmeal
*Chex *Froot Loops	*Yogurt	*Chocolate Milk	*Root Beer
Natural Sugar	Added Sugar	Natural &	Added Sugar

<u>Activity #2</u>: Following is a list of sugars found in food. Using the 3 cereal labels and 4 other food labels, read the ingredient lists and write down all the sugars on the label. Answer the questions at the end.

## List of sugars found in foods

Brown sugar	Invert sugar
Corn sweetener	Lactose
Corn syrup	Maltose
Dextrose	Malt syrup
Fructose	Molasses
Fruit juice concentrates	Raw sugar
Glucose	Sucrose
High-fructose corn syrup	Sugar
Honey	Syrup

## **OVER**

Food

List of Sugars on Label

Total # of Sugars

Which food had the most sugars?				
Which food surprised you at how much sugar it had?				
Is it easier to see how people can eat 125 lbs. of sugar a year?				
What are 2 ways you can cut down on sugar in your diet?				
	w much sugar it had?an eat 125 lbs. of sugar a year?			

Name	e: Period:			
	<u>Dietary Guideline #7</u>			
	Sodium & Potassium Study Guide			
<u>Direc</u>	tions: Watching the powerpoint presentation on Sodium and Potassium, fill in the blanks.			
	Most Americans consume salt than they need chloride is also called salt.			
•	<ul> <li>On the Nutrition Facts label salt is identified by</li> </ul>			
•	Eating recommended amounts of will reduce your risk of blood			
	pressure.			
•	<ul> <li>High blood pressure is related to other diseases such as coronary disease,</li> </ul>			
	stroke, and disease.			
•	Most of the sodium in our diet comes from foods such as cereal,			
	spaghetti, canned, and most other foods already premade.			
•	Another way your diet can lower your blood is to consume a diet rich in			
•	Fruits from the vine are high in			
•	Leafy such as spinach and lettuce and vegetables such as potatoes			
	and sweet potatoes are high in potassium.			
Key F	Recommendations			
•	Consume less than mg (approximately of salt) of sodium per			

Consume \_\_\_\_\_-rich foods, such as fruits and \_\_\_\_\_\_.

AND

Name:	Period:	
	ry Guideline #8 Food Safety ood Safety Study Guide	
<u>Directions</u> : Watch the PowerPoint pr	esentation on Food Safety and fill in t	he blanks.
<ul> <li>The goal to keeping our food so harmful:</li> </ul>	afe it to avoid foods that are	with
<ul><li>Viruses</li><li>—————————————————————————————————</li></ul>		
<ul><li>Toxins</li><li>Chemical and Physical Co</li></ul>	ntaminants	
•	$r_{}$ million people in the U.S. bec	come ill from
Key Recommendations		
	surfaces, and fruits and	
<ul> <li> raw, cooked of</li> </ul>	and ready-to-eat foods while	, preparing,
or foods.		
<ul> <li> foods to a safe tem</li> </ul>	perature to kill	·
<ul> <li>Chill () perish</li> </ul>	able food promptly and	foods properly.
	rized juices, or eating foods	
eggs.	•	

## **Food Safety Test**

Take the following test to see if your kitchen passes the food safety test! This is a fun and easy activity that kids can do together with their parents to measure their food safety knowledge.

- 1. The temperature in the refrigerator in our home is:
  - 1. 50 degrees Fahrenheit (10 degrees Celsius)
  - 2. 41 degrees Fahrenheit (5 degrees Celsius)
  - 3. Don't know
- 2. The last time you had a leftovers from a dish that included meat, what did you do with the leftovers?
  - 1. Let them cool to room temperature, then put them in the refrigerator
  - 2. Placed them in the refrigerator immediately after the food was served
  - 3. Left them sitting out at room temperature for several hours/overnight
- 3. The last time the kitchen sink drain and disposal in our home were sanitized was:
  - 1. Yesterday
  - 2. Last month
  - 3. Don't know
- 4. After using your cutting board for raw meat, what do you do before you start chopping other foods?
  - 1. Nothing, just start chopping
  - 2. Wiped the board with a dishcloth
  - 3. Washed the board with soap and hot water
  - 4. Washed the board with soap and hot water, then sanitized
- 5. The last time you ate a hamburger at home, how was it cooked?
  - 1. Rare
  - 2. Medium
  - 3. Well-done

- 6. The last time we made cookies at home, the dough was:
  - 1. Made with raw eggs, and I did sample some of it
  - 2. Bought at the store, and I did sample some of it
  - 3. I did not sample any dough until baked
- 7. How are the kitchen counters cleaned in your home?
  - 1. With water only
  - 2. With hot water and soap
  - 3. With hot water and soap, then bleach
  - 4. With hot water and soap, then a commercial sanitizing agent
- 8. How are dishes washed in your home?
  - 1. Cleaned by an automatic dishwasher and then air-dried.
  - 2. Left to soak in the sink for several hours, then washed with soap in the same water.
  - 3. Washed right away with hot water and soap in the sink and then air-dried.
  - 4. Washed right away with hot water and soap in the sink and towel-dried.
- 9. The last time I touched raw meat, I:
  - 1. Cleaned my hands by wiping them on a towel
  - 2. Rinsed them under hot, cold, or warm tap water
  - 3. Washed them with soap and warm water
- 10. How does your family defrost meat?
  - 1. Take it from the freezer and set it on the counter until thawed
  - 2. Take it from the freezer and place it in the refrigerator until thawed
  - 3. Take it from the freezer, microwave until thawed, then immediately cooked it

## **Answers to Food Safety Test**

- 1. 1. If you chose "B," give yourself two points. Refrigerators should stay at 41 F (5 C) or less, because it slows the growth of most bacteria.
- 2. If you chose "B," give yourself two points. Hot foods should be refrigerated within two hours after cooking sooner if possible. Date leftovers so they can be used within a safe time. Generally, they will remain safe in the refrigerator for three to five days.
- 3. If you chose "A," give yourself two points. If you chose B, give yourself one point. According to the FDA, the kitchen sink drain, disposal, and connecting pipe should be sanitized periodically by pouring down the sink a solution of 1 teaspoon of chlorine bleach in 1 quart of water.
- 4. If you chose "D," give yourself two points. Improper washing, such as with a damp cloth, will not remove bacteria. Washing only with soap and water may not be sufficient, either.
- 5. If you chose "C," give yourself two points.
- 6. If you chose "B" or "C," give yourself two points. The only bad answer here is "A." Eating homemade products containing raw eggs may put you at risk for a *Salmonella* infection. Commercial cookie dough is made with pasteurized eggs, so they are not a food hazard.
- 7. If you chose "C" or "D," give yourself two points. If you chose "B," give yourself one point. Bleach and commercial kitchen cleaning agents are the best sanitizers, but should be used only according to the manufacturer's instructions. Hot water and soap do a good job too, but may not kill all strains of bacteria.
- 8. If you chose "A" or "C," give yourself two points. Dishes should not be washed in water in which they have been soaking, because the food contributes nutrients for bacteria, which may multiply. When washing dishes by hand, experts recommend washing them within two hours and letting them air dry.
- 9. If you chose "C," give yourself two points. Wash hands with warm water and soap for at least 20 seconds before and after handling food, especially raw meat.
- 10. If you chose B or C, give yourself two points. Bacteria can multiply rapidly at room temperature, so never thaw foods on the counter.

## **Rating Your Kitchen's Food Safety**

**20 points:** A perfect score! You and your family can feel confident about the safety of the foods prepared and served in your home!

**8 to 19 points:** Although your family does observe many of the recommended food safety guidelines, they are still vulnerable to potential foodborne illnesses due to some risky behavior. Review the answers to the questions for which you did not score any points to see what corrective actions you can take to better protect your family.

**8 points or below:** You are at risk for foodborne illness due to the risky food safety practices followed in your home. Read through the answers to the questions above to see what corrective actions you can take to help protect your family.

http://www.can-do.com/uci/lessons98/worksheet.html

http://www.3fatchicks.com/fast-food-nutrition

http://www.health.gov/dietaryguidelines/dga2005/document

http://www.cdc.gov/growthcharts/
BMI
Choose Educational Materials, then Tools to Calculate